Receipt Inspection Considerations: Dairy, Eggs, and FF&V

Public Health Apprentice Course

Overview

- Dairy
- Eggs
- FF&V

Dairy Products

- Raw milk is often contaminated with pathogens
- Pasteurization kills all but the spore-forming pathogens
  - But in foreign countries, pasteurization might be sub-standard
  - Pasteurization does not kill all spoilage bacteria
  - If a milk processor contaminates the milk after pasteurization (dirty bottles, dirty air) pathogens and more spoilage organisms can get back in the milk

Dairy Products (cont.)

- On receipt
  - Temperature
  - Approved source determination
    - What are the approved source listings for dairy products?
  - Packaging integrity
  - Is shelf life of pasteurized milk a food safety concern if the milk is kept cold?

Eggs

- Surface is always contaminated
  - Egg shells are porous
  - Under warm, humid conditions, surface organisms may penetrate the shell to contaminate interior
- Interior of egg can be contaminated while egg is formed in chicken

Egg with *Microsporum canis* growing inside the shell

Eggs

- So, on receipt:
  - Temperature determination
    - Current USDA regulations allow the truck air temperature on receipt of eggs to be 45°F and the average internal egg temperature to be 60°F
    - Most eggs are actually delivered at around proper refrigeration temperature (41°F)
    - If eggs arrive at temps allowed above, the receiving activity must cool them down to 41°F within 4 hours.
  - Approved source determination

Fresh Fruits and Vegetables (FF&V)

- Mainly surface contamination
  - Categories of FF&V
    - *Ground Grown*--HIGHEST RISK (Why? What?)
    - *Vine or Tree Grown*--Limited contamination
  - Intact FF&V are not PHF's
    - But many spoilage organisms can cause quality deterioration of FF&V (i.e., molds)
  - Cut/processed FF&V may or may not allow pathogen growth (based mainly on pH)

FF&V (cont.)

- On receipt:
  - Product condition
    - Moldy, damaged, etc. (Indicates potential abuse--higher potential for contamination)
  - Sanitary vehicle
  - Temperature and approved source
    - For “pre-cut pre-packaged minimally processed FF&V”
    - example: bagged salads

Summary

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